

# DINNERLY



## Easy Butter Chicken Breast Curry

with Onion Rice and Cucumber Pickle



30 minutes



2 Servings

Craving a dinner that's delightfully delish and easy to get on the table? We're on a mission to make cooking more fun, extra yum and even simpler – this recipe, packed with quality fresh ingredients, is all that and more. Get cooking!



## WHAT WE SEND

- 1 onion
- 1 Lebanese cucumber
- 150g basmati rice
- 2 garlic cloves
- chicken breast fillet
- 50g Indian butter curry paste<sup>1</sup>
- 50g tomato paste
- 200ml coconut milk

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 tsp white vinegar
- 1¼ tsp sugar
- 20g butter<sup>2</sup>

## TOOLS

- small saucepan with lid
- medium saucepan

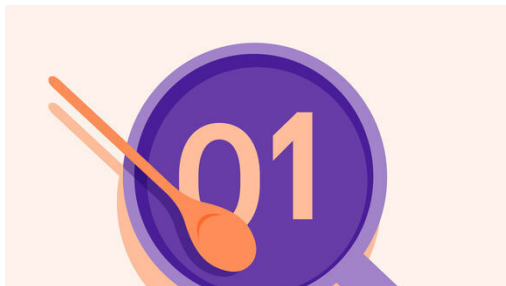
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Cashew (1), Milk (2). May contain traces of other allergens.

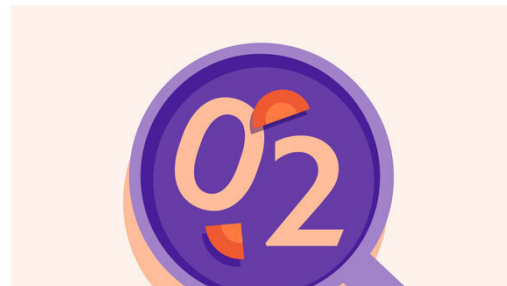
## NUTRITION PER SERVING

Energy 760kcal, Fat 29.9g, Carbs 76.8g, Protein 44.3g



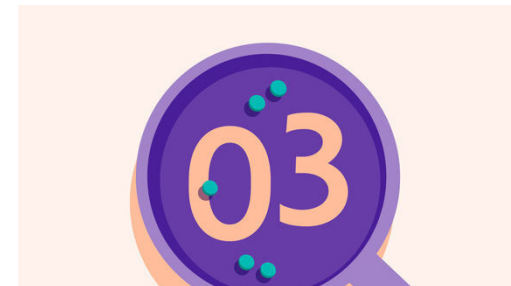
### 1. Pickle cucumber

Thinly slice the **onion**. Using a fork, scrape the skin of the **cucumber** lengthwise to create long lines (see Kitchen 101), then thinly slice into rounds. Combine **2 tsp white vinegar** and **¼ tsp sugar** in a large bowl and season with **salt and pepper**. Add the cucumber and toss to combine. Set aside to pickle, tossing occasionally, until needed.



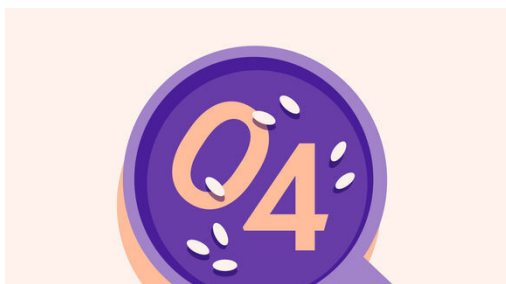
### 2. Make onion rice

Rinse the **rice** until water runs clear. Melt **10g butter** in a small saucepan over medium heat. Cook the **onion**, stirring, for 5 mins or until soft. Stir in rice. Add **250ml (1 cup) water**, cover and bring to a simmer. Reduce heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins. Fluff the rice with a fork.



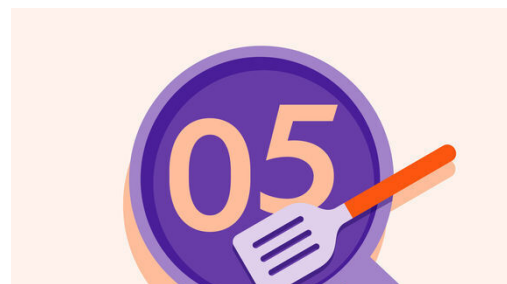
### 3. Brown chicken

Meanwhile, crush or finely chop **2 garlic cloves**. Thinly slice the **chicken** into strips, then season with **salt and pepper**. Melt **10g butter** in a medium saucepan over high heat. Cook the chicken, stirring, for 2 mins or until browned. Remove from the pan.



### 4. Simmer curry

Return the same pan to medium-high heat. Cook the **garlic**, **curry paste** and **half the tomato paste\***, stirring, for 1 min or until combined. Add the **coconut milk** and **2 tbs water** and bring to a simmer. Reduce the heat to medium-low and cook, stirring occasionally, for 6 mins. Add the **chicken** and cook for a further 2 mins or until the chicken is cooked through.



### 5. Serve up

Add **1 tsp sugar** to the curry and stir to combine. Taste, then season with **salt and pepper**. Divide the **onion rice** and **butter chicken** among bowls. Serve with the **drained pickled cucumber** and enjoy!



### 6. Kitchen 101

Scoring the outside of the cucumber doesn't just look pretty – it also helps the pickling liquid penetrate the cucumber.